






A spread and a method for production of said spread.




Patent number: EP0564738
Publication date: 1993-10-13
Inventor: TOMITA MAMORU (JP); SOTOYAMA KAZUYOSHI (JP); KATO RYO (JP); ASANO YUZO (JP); TAKAHASHI KIYOTAKA (JP)
Applicant: MORINAGA MILK INDUSTRY CO LTD (JP)
Classification:
- international: **A23D7/015; A23D7/02; A23D7/015; A23D7/02;** (IPC1-7): A23D7/00; A23D7/02
- european: A23D7/015; A23D7/02
Application number: EP19920308937 19920930
Priority number(s): JP19920084086 19920406

Also published as:

 US5417995 (A1)
 JP5284909 (A)
 FI924393 (A)
 EP0564738 (B1)
 NO305881B (B1)

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Cited documents:

 EP0297690
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Abstract of EP0564738

The present invention provides a method for production of a spread, comprising the steps of: (a) two aqueous phases with different particle sizes in a fatty phase, of which at least one aqueous phase is dispersed into the fatty phase through a microporous membrane, to prepare a mixed water-in-oil type emulsion; (b) rapidly cooling the emulsion to plasticize; and (c) kneading the plasticized emulsion. According to the present invention, it is possible to produce a low-fat spread having good taste easily, which does not require a stabilizer or a gelling agent, is excellent in stability and preservativity on a level never achieved by any conventional methods.

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